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PATENT  
Attorney Docket No. 45636-5044

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: **Laurence DUBREIL *et al.*** )  
Application No. **09/831,497** )  
Filed: **August 8, 2001** )  
For: **Use of Puroindoline for Preparing Biscuits** )

Art Unit: 1761  
Examiner: **Lien Tran**

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AMENDMENT UNDER 37 C.F.R. § 1.114

In response to the Final Office Action dated October 18, 2002 (Paper No. 10), the period for response having been extended from February 18, 2003 to April 18, 2003 by payment of a two-month extension of time filed with the Request for Continued Prosecution, please amend the above-identified application as follows:

In the Claims:

**Please amend claims 15, 21-24 to read as follows:**

21 15. (twice amended) A method of making biscuit from a dough comprising flour, and additional ingredients providing proteins, carbohydrates, and lipids, wherein the improvement comprises admixing (the biscuit flour or) the biscuit dough with at least one puroindoline;  
wherein the at least one puroindoline is added in an amount effective for increasing the firmness of the biscuit resulting from baking the biscuit dough.

22 21. (twice amended) The method of claim 15 wherein the amount of puroindoline is effective to reduce the density of a hard biscuit prepared from a biscuit dough with a fat content of between 2 and 20% of the total weight of the biscuit dough.

22 22. (twice amended) The method of claim 15 wherein the amount of puroindoline is effective to reduce the density of a soft biscuit prepared from a biscuit dough with a fat content of between 2 and 30% of the total weight of the dough.

23 23. (twice amended) The method of claim 15 wherein the amount of puroindoline is effective to reduce the density of a puff biscuit prepared from a biscuit dough with a fat content less than or equal to 4% of the total weight of the biscuit dough.